



# Roasted Peach & Raspberry Tart

Makes: 8 servings

Prep Time: 15 minutes Bake Time: 30 minutes

Total Time: 45 minutes

## Ingredients

- 1 & 3/4 cups (10.5 ounces) ginger cookie crumbs (I like Anna's Ginger Thins)
- 6 tbsp unsalted butter, melted
- 1 & 1/2 pounds peaches, cut into fat slices
- 2 tbsp granulated sugar
- pinch sea salt
- 3 tablespoons honey, divided
- 12 ounces raspberries
- Whipped cream, for serving

## Instructions

Preheat the oven to 350°F. In a medium bowl, mix the cookie crumbs and melted butter to combine. The crumb mixture should hold together well when squeezed between your fingers.

Press the crust evenly into a 9 inch tart pan (it works with either a circle or a square pan). Bake the crust for 10-12 minutes, or until it's slightly golden brown and appears set. Cool completely.

Raise the oven temperature to 400°F. Place the peaches in a medium bowl. Sprinkle the sugar and a little bit of salt over, and toss gently to combine. Let macerate until the fruit appears juicy, 10-15 minutes.

Roast the peaches on a baking sheet until tender, 15-20 minutes. Drizzle 2 tablespoons honey over the roasted peaches, and give one or two gentle tosses to combine. Let cool completely on the baking sheet.

Arrange the fruit inside the cooled crust. If the fruit is super juicy, you can drain it from the excess juice with a slotted spoon before putting into the crust. If the juice on the baking sheet is more jammy in texture, you can scoop it right into the crust with the fruit. Place the peaches first and then arrange the raspberries to fill in the gaps.

Make a glaze of 1 tablespoon honey and 1 tablespoon hot water. Stir to dissolve honey and, using a brush, glaze the raspberries.

Serve with whipped cream. (The tart should be served relatively soon after assembly. Depending on the combination of fruits and cookie type used, the crust can start to absorb moisture from the fruit after 2-3 hours, and may eventually become soggy.)